

RSCE REGENCY SERIES SOLID STATE THERMOSTATICALLY CONTROLLED GRIDDLES WITH ELECTRONIC IGNITION



Model RSCE-24-F







Design Certified by the American Gas Association Design Certified by the Canadian Gas Association Listed by the National Sanitation Foundation

Approved by _	
Date:	

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING. SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

BASIC MODELS:

RSCE-24 24" wide, 50,000 BTU/hr.
RSCE-36 36" wide, 75,000 BTU/hr.
RSCE-48 48" wide, 100,000 BTU/hr.
RSCE-60 60" wide, 125,000 BTU/hr.
RSCE-72 72" wide, 150,000 BTU/hr.

KEY FEATURES:

- Stainless steel front and sides.
- ➤ 4" adjustable chrome plated legs.
- ➤ 1" thick, 24" deep highly polished steel griddle plate.
- ➤ 4½" high stainless steel back splash. Side splash tapers forward to 1".
- ➤ 3½" wide stainless steel front grease trough drains into large capacity grease collector(s). (60" and 72" griddles have two grease collectors.)
- ➤ One 25,000 BTU/hr. burner and one solid state thermostat per 12" of griddle width. Adjusts from 100° to 500°F.
- ➤ Electronic ignition.
- ➤ ¾" rear gas connection and gas pressure regulator.
- ➤ 115 volt, 60 Hz, 1 phase control circuit. ½ amp draw. 6' power cord with 3 prong plug.
- ➤ One year limited parts and labor warranty.

OPTIONAL FEATURES:

- ➢ Milled grooving available in 12" increments.
- > Chrome griddle plate (not to be grooved).
- > Chrome plated front guard rail.
- Cutting board with mounting brackets.
- > Stand with set of four casters (two locking).

DESCRIPTION:

Thermostatically controlled gas griddle, Wolf Model No. _____. Stainless steel front and sides. 4" adjustable chrome plated legs. ____"w x 24"d x 1" thick highly polished steel griddle plate. $4\frac{1}{2}$ " high stainless steel back splash. Side splash tapers forward to 1". $3\frac{1}{2}$ " wide stainless steel front grease trough drains into large capacity grease collector(s). One 25,000 BTU/hr. burner and one solid state thermostat per 12" of griddle width. Adjusts from 100° to 500°F. Electronic ignition. $\frac{3}{4}$ " rear gas connection and gas pressure regulator. 115 volt, 60 Hz, 1 phase control circuit. $\frac{1}{2}$ amp draw. 6' power cord with 3 prong plug.

Exterior dimensions: _____"w x 31%"d x 12%" working height on 4" legs.

WOLF RANGE COMPANY

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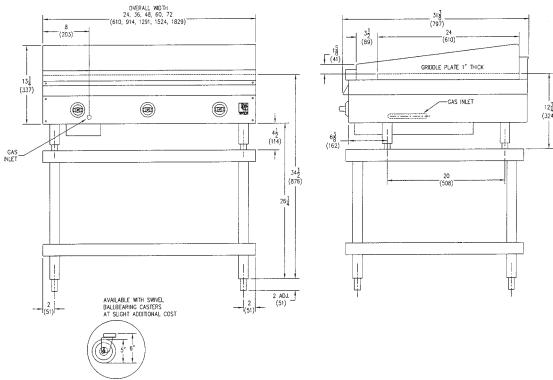


RSCE Regency Series Solid State Thermostatically Controlled Griddles With Electronic Ignition

INSTALLATION REQUIREMENTS:

- 1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
- 2. Gas line connecting to appliance must be 3/4" diameter or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
- 3. 115 volt, 60 Hz, 1 phase control circuit. ½ amp draw. Provided with 6' power cord with 3 prong plug.
- 4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
- These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
- 6. Clearances:

Combustible		Non-Combustible	
Rear	6"	0"	
Sides	6"	0"	



MODEL		GRIDDLE	GRIDDLE SURFACE	OVERALL	NO. OF	APPROX. SHIP WT. (LBS./KG)
NO.	BTU/HR.	WIDTH	DEPTH	WIDTH	CONTROLS	COUNTER
RSCE-24	50,000	24"	x 24"	24"	2	265/119
RSCE-36	75,000	36"	x 24"	36"	3	400/180
RSCE-48	100,000	48"	x 24"	48"	4	480/216
RSCE-60	125,000	60"	x 24"	60"	5	670/302
RSCE-72	150,000	72"	x 24"	72"	6	790/356

115 volt, 60 Hz, 1 phase control circuit. ½ amp draw. Provided with 6' power cord with 3 prong plug.

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

This appliance is manufactured for commercial use only and is not intended for home use.